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Nota di contenuto	Cover -- Title Page -- Copyright Page -- Contents -- Preface -- Introduction -- Chapter 1. Cross-contamination of Food by Contaminated Surfaces -- 1.1. Surface contamination -- 1.1.1. Viable but non-culturable cells (VBNCs) -- 1.1.2. Persistence of strains in agroindustrial environments -- 1.1.3. Monitoring the effectiveness of C&D procedures -- 1.2. Examples of cross-contamination related CFI (collective foodborne illnesses) -- 1.2.1. L. monocytogenes -- 1.2.2. Other pathogens involved in epidemics due to cross- contamination -- 1.3. Research of parameters affecting cross- contamination -- 1.4. Conclusion -- 1.5. References -- Chapter 2. Implementation of HACCP - Surface Hygiene -- 2.1. Introduction -- 2.2. The HACCP approach: a system based on seven main principles -- 2.3. Implementation of the HACCP approach/12 steps -- 2.3.1. Step 1: food safety team or HACCP team -- 2.3.2. Step 2: description or characterization of the product = the scope of the study -- 2.3.3. Step 3: determining the intended use -- 2.3.4. Step 4: drawing up the flow/operation diagram -- 2.3.5. Step 5: confirm the flowchart -- 2.3.6. Step 6: conduct a hazard analysis and risk assessment -- 2.3.7.

Step 7: determine CCPs and PRPs -- 2.3.8. Step 8: establish critical limits for each CCP -- 2.3.9. Step 9: establish a CCP monitoring plan -- 2.3.10. Step 10: define corrective actions -- 2.3.11. Step 11: implement verification procedures -- 2.3.12. Step 12: establish a documentation system -- 2.4. A case study: application to a company that packages powders of several levels of sensitivity -- 2.4.1. Issue -- 2.4.2. Proposed approach -- 2.5. Conclusion -- 2.6. References -- Chapter 3. Commercial Methods for the Detection of Surface Bacterial Contamination in the Food Industry -- 3.1. Introduction -- 3.2. Microbial flora in the food industry. 3.3. European regulations, standards and guides on surface analysis -- 3.4. Surface sampling tools -- 3.4.1. Impression methods -- 3.4.2. Smear methods -- 3.5. Analysis methods of surface samples -- 3.5.1. Cultivation methods -- 3.5.2. Molecular methods -- 3.5.3. Immunological methods -- 3.5.4. Alternative methods -- 3.6. Conclusion -- 3.7. References -- Chapter 4. Metals and Alloys in Food Environments -- 4.1. Introduction -- 4.2. Metals and alloys -- 4.2.1. Stainless-steel families and their applications -- 4.2.2. Notions of corrosion and means of prevention -- 4.2.3. Other metallic materials -- 4.3. Suitability for food contact -- 4.4. Durability of materials -- 4.4.1. Suitability for soiling and cleaning -- 4.4.2. Chemical compatibility -- 4.5. Conclusion -- 4.6. References -- Chapter 5. Role of Surfaces and Microbial Phenomenon -- 5.1. The complex interplay of surface properties and their modifications to prevent bacterial binding -- 5.2. Introduction -- 5.3. Surface physicochemistry -- 5.3.1. What is surface physicochemistry? -- 5.3.2. Theories and surface energy methods -- 5.3.3. Physicochemical forces -- 5.3.4. Surface energy modification -- 5.3.5. Physicochemistry in microbial attachment -- 5.4. Surface chemistry -- 5.4.1. Stainless steels -- 5.4.2. Surface heterogeneity -- 5.4.3. Oxide layer -- 5.4.4. Titanium dioxide -- 5.4.5. Novel surface coatings -- 5.4.6. Release-based antimicrobial surfaces -- 5.4.7. Contact-based antimicrobial surfaces -- 5.4.8. Repulsion-based antifouling surface coatings -- 5.4.9. Superhydrophobic effect-based anticontact surfaces -- 5.4.10. The effect of conditioning film on surface chemistry -- 5.5. Surface topography -- 5.5.1. Surface topography quantification -- 5.5.2. Surfaces with undefined topographies -- 5.5.3. Surfaces with defined topographies -- 5.5.4. Biomimetic topographies -- 5.6. Conclusion. 5.7. References -- Chapter 6. Hygienic Design - Factory -- 6.1. Introduction -- 6.2. Barrier 1: site -- 6.3. Barrier 2: factory building -- 6.4. Barrier 3: basic to medium hygiene transfer and internal segregation -- 6.5. Barrier 4: high hygiene areas -- 6.5.1. Structure -- 6.5.2. Heat-treated ingredients -- 6.5.3. Ingredient decontamination and transfer -- 6.5.4. Packaging -- 6.5.5. Personnel -- 6.5.6. Air -- 6.5.7. Utensils -- 6.5.8. Liquid and solid wastes -- 6.6. Barrier 5: product enclosure -- 6.7. References -- Chapter 7. Hygienic Design of Processing Lines -- 7.1. Introduction -- 7.2. Legislation, standards and guidelines covering hygienic design -- 7.2.1. European legislation, standards and guidelines -- 7.2.2. US legislation, standards and guidelines -- 7.3. Materials of construction -- 7.3.1. General recommendations -- 7.3.2. Metals and alloys -- 7.3.3. Use of plastics -- 7.3.4. Rubbers -- 7.3.5. Other materials -- 7.3.6. Compatibility of materials of construction -- 7.4. Surface finish: hygienic design requirements -- 7.4.1. Product contact surfaces -- 7.4.2. Non-product contact surfaces -- 7.5. Hygienic joining of materials of construction -- 7.5.1. Weld joints -- 7.5.2. Dismountable joints -- 7.6. Assembly and disassembly of equipment -- 7.7. No accumulation and ingress of liquids, food residues and bacteria -- 7.7.1. Avoid horizontal surfaces

-- 7.7.2. Avoid hollow areas -- 7.7.3. Avoid dead areas -- 7.7.4. Avoid extended T-pieces -- 7.8. Correct mounting of sensors -- 7.9. Application of hoses -- 7.10. Drainability of surfaces and equipment components -- 7.10.1. Drainability of equipment surfaces -- 7.10.2. Drainability of piping -- 7.10.3. Drainability of equipment -- 7.11. Sufficient access for inspection, cleaning and disinfection -- 7.12. Framework -- 7.13. Feet -- 7.14. Hygienic design of belt conveyors. 7.15. Hygienic design of open vessels (containers, bins, kettles) -- 7.15.1. Hygienic design of open vessels -- 7.15.2. Hygienic installation of agitators in open vessels -- 7.16. Hygienic design of closed vessels -- 7.16.1. Fully drainable vessels with curved corners -- 7.16.2. Lids and covers -- 7.16.3. Cleanable tank ports -- 7.16.4. Top mounted installation of agitators -- 7.16.5. Hygienic design of permanently installed agitators -- 7.17. Good insulation practices -- 7.18. Hygienic design of valves -- 7.19. Motors -- 7.20. Hygienic design and installation of enclosures and control panels -- 7.20.1. Hygienic design of maintenance enclosures -- 7.20.2. Hygienic design of control panels -- 7.21. Covers and guards -- 7.21.1. Covers -- 7.21.2. Guards -- 7.22. Installation of the food processing equipment in the food factory -- 7.23. Platforms, walkways, stairs and ladders -- 7.24. Conclusion -- 7.25. References -- Chapter 8. Hygienic Design - Consequences on Surface Contamination and Cleaning -- 8.1. Introduction -- 8.2. Surface contamination -- 8.2.1. Contamination of immersed surfaces -- 8.2.2. Contamination of interfaces between air, liquid and walls -- 8.3. Surface cleaning -- 8.4. Acknowledgments -- 8.5. References -- Chapter 9. Cleaning Operations - State of the Art -- 9.1. Introduction -- 9.2. Soils -- 9.3. Cleaning and disinfecting best practices -- 9.4. Common cleaning and disinfection issues -- 9.5. Trends in cleaning and disinfection -- 9.5.1. Optimization of the pre-wash -- 9.5.2. Disinfection without rinsing is on the rise -- 9.5.3. Organic acids gain importance -- 9.5.4. On site - in situ generation of biocides -- 9.5.5. IoT -- 9.6. Conclusion -- Chapter 10. Novel Cleaning Methods -- 10.1. Introduction -- 10.2. Mechanical action -- 10.2.1. Pulsed flow -- 10.2.2. Water jet -- 10.2.3. Ultrasound-assisted cleaning. 10.2.4. Wet/dry-ice blasting -- 10.2.5. Foam cleaning -- 10.2.6. Non-thermal plasma (NTP)/cold plasma -- 10.3. Chemical and biological cleaning methods -- 10.3.1. Electrolyzed water -- 10.3.2. Enzymatic cleaning -- 10.3.3. Biosurfactants -- 10.4. Conclusion -- 10.5. Acknowledgments -- 10.6. References -- Chapter 11. Surface Disinfection - State of the Art -- 11.1. Introduction -- 11.2. Biocides for industrial application -- 11.2.1. Halogen-releasing-based compounds -- 11.2.2. Peroxygen-based compounds -- 11.2.3. Organic acid-based compounds -- 11.2.4. Aldehyde-based compounds -- 11.2.5. Quaternary ammonium compounds -- 11.2.6. Alcohol-based compounds -- 11.2.7. Combination of biocides and methods -- 11.3. Biofilm as a resistant or unsusceptible form to biocides -- 11.4. Conclusion -- 11.5. Acknowledgments -- 11.6. References -- Chapter 12. Surface Disinfection - New Approaches -- 12.1. Introduction -- 12.2. New disinfectants -- 12.2.1. Enzymes -- 12.2.2. Bacteriophages and endolysins -- 12.2.3. Quorum-sensing inhibitors -- 12.2.4. Essential oils and phytochemicals -- 12.2.5. Microbial cell metabolites -- 12.2.6. Nanoparticles -- 12.3. Improved methods for disinfection -- 12.3.1. Fogging or aerosolization -- 12.3.2. Hydrogen peroxide vapor systems -- 12.3.3. Gaseous ozone -- 12.3.4. Ultraviolet (UV) radiation -- 12.3.5. High-intensity narrow-spectrum (405 nm) light -- 12.3.6. Advanced oxidation processes (AOPs) -- 12.4. Self-disinfecting surfaces -- 12.4.1. Nanotechnology in food-contact surfaces -- 12.4.2. Antimicrobial-containing/realizing

surfaces -- 12.5. Acknowledgments -- 12.6. References -- Chapter 13. Food Safety in Supply Chains -- 13.1. Food transport container -- 13.1.1. Hygienic design of food transport container -- 13.1.2. Cleaning of food transport containers -- 13.2. Technological approaches and innovation supporting food safety. 13.2.1. Monitoring of cleaning processes.

Sommario/riassunto

This book delves into the prevention of biological contamination in the food industry, emphasizing the importance of food safety practices. It discusses the role of surface hygiene and the implementation of Hazard Analysis Critical Control Point (HACCP) systems to mitigate risks. The text explores various methods of detecting bacterial contamination and highlights the significance of metals and alloys in food environments. Authored by experts Thierry Bénézech and Christine Faille, the book aims to provide insights into maintaining food safety standards for professionals and researchers in food sciences and safety.
